Sudbury

Events Menu

CANAPES (choose three)

- Cold Items -

Whipped goat's cheese gougère, Hazelnut dukkah, Spiced honey

Manuka smoked kumara tartlets, orange mascarpone, nasturtium

Cured trevally 'Nori Maki', fried buckwheat, miso emulsion

Ōtaki avocado nori maki, pickled heritage carrots, popped quinoa, radish, miso emulsion

Cured Wild Venison carpaccio, herb tuille, salsa verde, charred onion silk

Local fish 'crudo', citrus and cumin crème fraiche, herb oil, radish

Confit pork 'crespelle', pickled cucumber, plum gel

Confit Chicken terrine 'Crespelle', crème fraiche, orange gel

- Hot items -

Pressed sous vide pork belly, gochujang glaze, 'umami crumble'

Ratatouille vol au vents, basil pesto, Grana Padano

Spiced conscious valley farm lamb kofta skewers, kamokamo kasundi

Summer herb and parmesan risotto 'arancini', lemon mayo

Smoked Kahawai croquettes, Curry spiced mayo, salsa verde

Panko crumbed pressed lamb shoulder, black garlic aioli

Beef burger Sliders, smoked cheese, pickled otaki cucumber, burger sauce

TABLE BUFFET

TO BEGIN

House made bread served with the butter of the day

MAINS (choose two)

Manuka smoked beef sirloin medallions, black garlic ‘Sauce Diane’, summer herbs {GF}

12 hour cooked pressed lamb shoulder, gremolata, jus {GF}

Free range and organic stuffed Chicken, herb and hazelnut farce, 'Jus Lie {GF}

Free range pork belly 'Porchetta' with toasted fennel, soft herbs, sauce charcuterie {GF}

SIDES

Signature smoked butter potato hash {GF, V}

OR

New season roasted agrias with smoky crème fraiche and herb oil

PLUS

‘Panzanella’ salad, red wine onion vinaigrette, herbs, spiced sunflower seeds, parmesan {V} (GF/DF/VG options available)

Roasted root vegetable salad, tahini cream, pepitas {GF, DF, V, VG}

Dressed Leaves, shaved summer vegetables, vinaigrette {GF, DF, V, VG}

DESSERT (choose one)

Dark chocolate torte, salted whiskey caramel, dark horse coffee ‘crème mousseline’ {GF, V}

Earl Grey and Kapiti Island Honey Pannacotta, strawberry gel, Sable crumb {GF}

Orange almond tart, vanilla mascarpone, burnt lemon curd {GF}

All served with

Petit fours for the table – a selection of our house made truffles and sweets